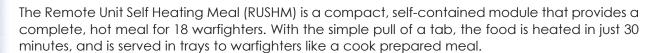


Remote Unit Self Heating Meal (RUSHM)





Why is it Needed?

The desire of field commanders is to provide a high quality group meal as soon as possible. Often, tactical logistics will not provide for food service equipment and cooks to achieve this objective. Consequently, the RUSHM provides a group feeding system without the necessity of equipment or cooks. Applications will include Objective Force Maneuver Sustainment for Initial Entry/Unit of Action and Sustainment Replenishment Site. After Combat Service Support is in place, the RUSHM will continue to provide remote units such as signal, MP, artillery, etc., an alternative to individual meals.

Technology:

A safe exothermic chemical reaction similar to the Flameless Ration Heater provides the heat needed to raise the temperature of the food from 40° F to 140° F within 30 minutes. Heaters are sandwiched between three or four polymeric trays containing an entrée, vegetable, starch,

and/or desert. By pulling a tab, a pouch of salt water floods the heaters and initiates the reaction. An alternative activation method being explored is a one-step addition process that delivers an external source of water to the heaters. Prototypes of both versions will be evaluated by the Services for engineering and refinement. Future enhancements will explore endothermic reactions for chilling of beverages and other components.

Key Features/Benefits:

The RUSHM provides an alternative to an individual prepackaged meal by affording warfighters a cook-prepared meal without the cost or logistic burden of a field kitchen. It allows a heat-on-the-move capability for group-feeding. Recent accomplishments in the RUSHM development program have resulted in a 20 percent reduction in the cube of the packaged module.

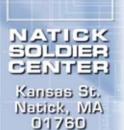
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